WELL, HELLO TO EVERYONE THAT THOUGHT THIS SERIES WAS COMPLETELY DEAD RED HAD ASKED ME TO WRITE A LITTLE SOMETHING FOR THIS VERY SMALL RELEASE OF BUTTOBI CPU. YOU SEE, IT'S ALMOST BEEN OVER A YEAR SINCE WE HAVE RELEASED ANY MANGA FROM OUR TINY GROUP AND FOR THAT WE APOLOGIZE! RL CAN DRAW US AWAY FROM DOING THINGS LIKE THIS.

SINCE WE ARE A VERY SMALL GROUP AND IT'S EVEN A SMALLER GROUP THAT DOES THIS PROJECT. THERE ONLY 5 PEOPLE TOTAL THAT WORK ON BUTTOBI. I DO MOST OF THE WORK AND OTHER CHECK THAT WORK TO MAKE SURE IT'S OF HIGH ENOUGH QUALITY FOR YOU GUYS TO READ. THAT PROCESS CAN REALLY DRAIN ME SINCE THERE ARE TIMES I'D BE DOING A PAGE 3-4 TIMES AND RED STILL WOULD BE SATISFIED :) I CAN'T BLAME HIM FOR BEING SUCH A BALL-BREAKER THOUGH. I MEAN THIS GUY WORKS HIS ASS OFF FOR HIS EDUCATION. MUCH HARDER THEN I EVER COULD DREAM OF DOING. I RESPECT HIM DEEPLY FOR THIS BECAUSE HE REALLY LOVES THE THINGS HE DOES I BELIEVE. IF HE DIDN'T, HE WOULDN'T BE STRIVING SO HARD FOR PERFECTION.

IS THIS THE LAST GASP OF BUTTOBI CPU?
EVEN THOUGH THERE ARE TWO MORE BOOKS TO GO THROUGH?
WELL, THAT IS A HARD QUESTION TO ANSWER
THE DESIRE TO DO THESE CHAPTERS HAVE WANED OVER THE YEARS. I ALSO NEED TO MAKE SURE I HAVE A TRANSLATOR, AND A PROOFER FOR ME TO WORK WITH TO ACTUALLY DO THE CHAPTERS. IF IT'S ALL ME, IT WOULD SUCK. :)

I'D LOVE THE CHANCE TO DO IT, BUT IT'S UP TO THE OTHER GUYS REALLY. SO. FOR NOW, THIS IS IT, BUT THERE IS ALWAYS A CHANCE FOR MORE :)

ORION (AND YES, THIS IS THE REAL ME)

YOU ALL ROCK FOR BEING OUR READERS!
THANKS FOR EVERYTHING!

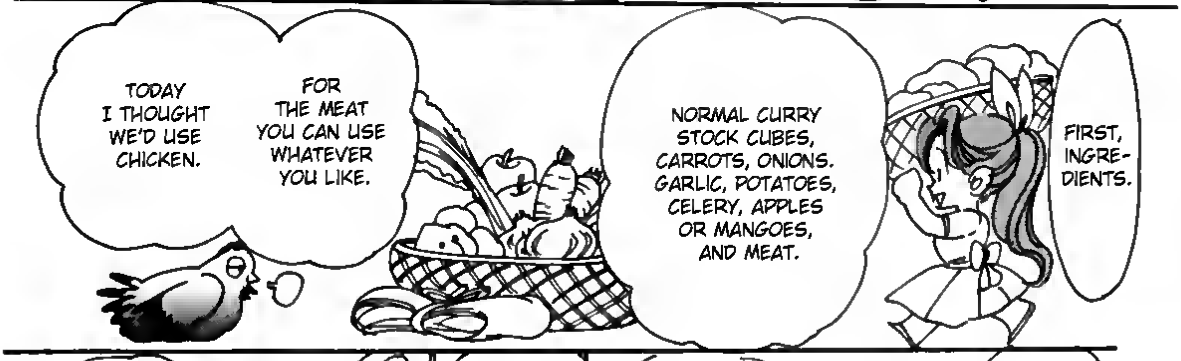
1/11/11

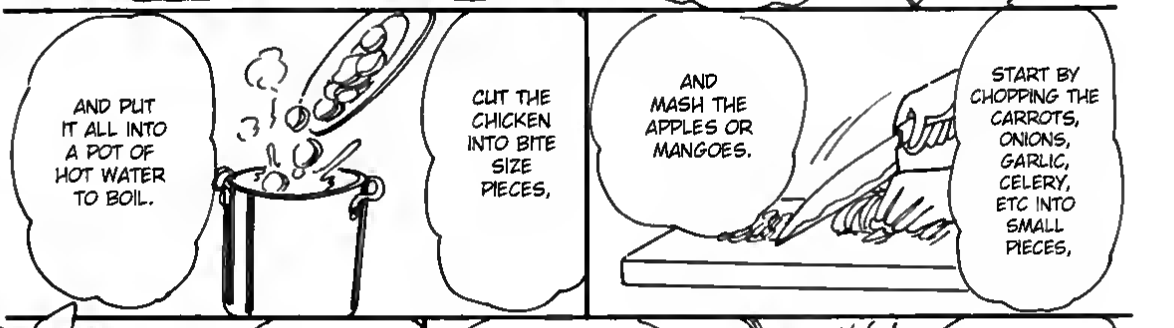
*ALTHOUGH THE PRODUCT UNDERGOES THOROUGH QUALITY CHECKING, IN CASES WHERE IT'S NOT VERY GOOD I'M SORRY!
*THE CONTENTS OF THE PRODUCT MAY CHANGE WITHOUT PRIOR NOTIFICATION

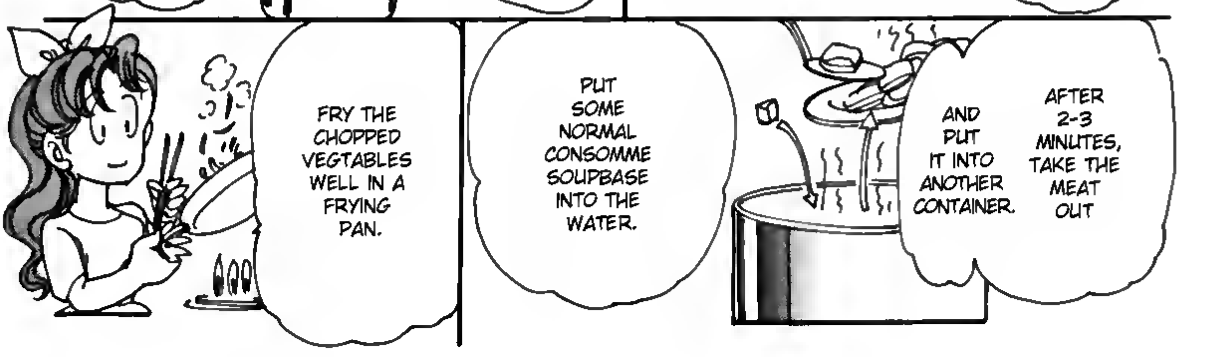
Special Programme Buttobi Cooking Class (Banzai! Face-Stuffers)

How to make delicious curry

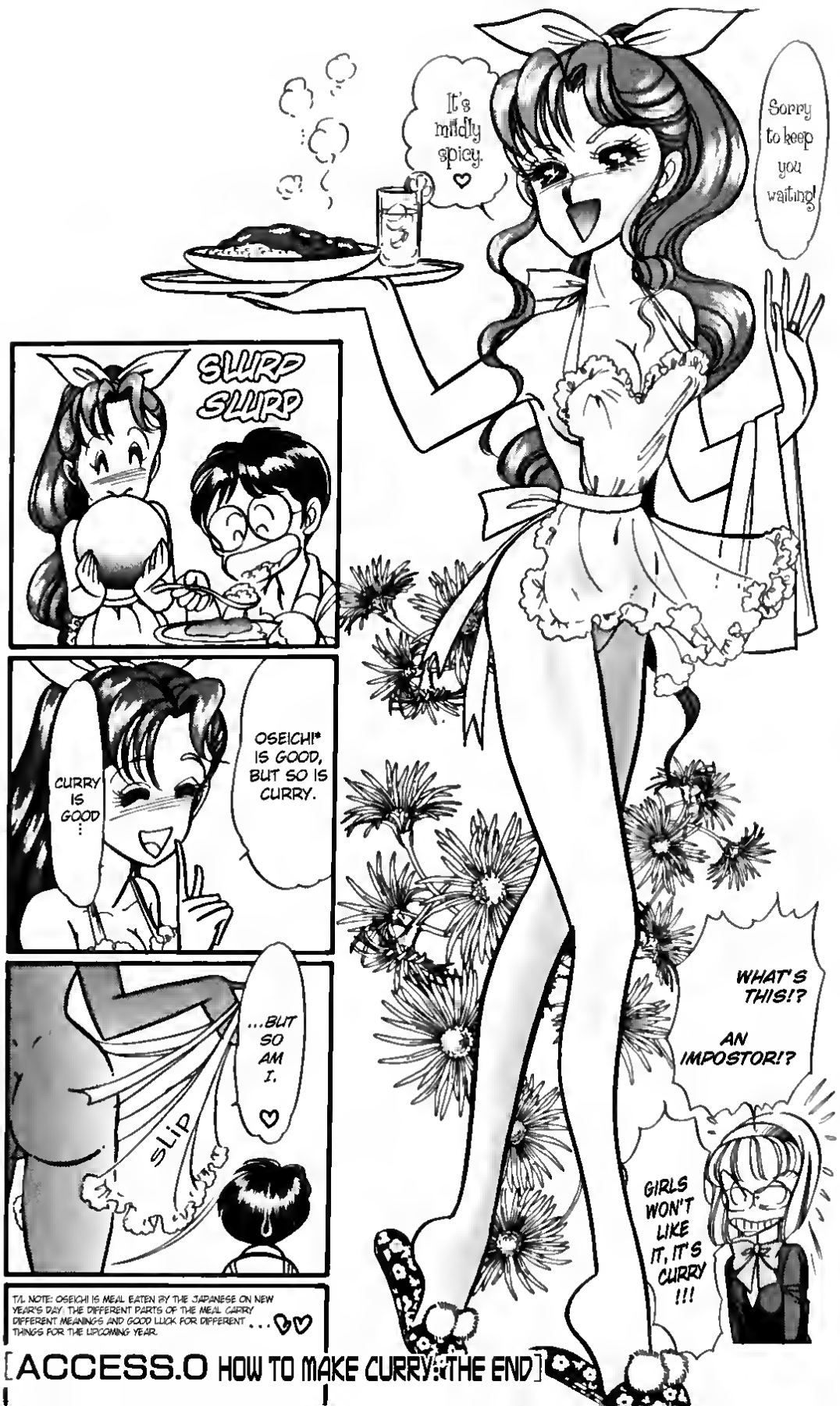
HELLO EVERYONE, I'M MIMI.
TODAY I'M GOING TO TEACH YOU HOW TO MAKE THE CURRY MY OWNER LOVES.
REAL CURRY ISN'T MADE FROM CUBES OF SAUCE.
BUT TODAY WE'RE HAVING A DIFFICULT DAY SO WE'RE GOING TO USE THEM AND MAKE JAPANESE-STYLE CURRY.


FIRST, INGRE-DIENTS.
NORMAL CURRY STOCK CUBES, CARROTS, ONIONS. GARLIC, POTATOES, CELERY, APPLES OR MANGOES, AND MEAT.
FOR THE MEAT YOU CAN USE WHATEVER YOU LIKE.
TODAY I THOUGHT WE'D USE CHICKEN.


START BY CHOPPING THE CARROTS, ONIONS, GARLIC, CELERY, ETC INTO SMALL PIECES,
AND MASH THE APPLES OR MANGOES.
CUT THE CHICKEN INTO BITE SIZE PIECES,
AND PUT IT ALL INTO A POT OF HOT WATER TO BOIL.


AFTER 2-3 MINUTES, TAKE THE MEAT OUT
AND PUT IT INTO ANOTHER CONTAINER.
PUT SOME NORMAL CONSOMME SOUPBASE INTO THE WATER.
FRY THE CHOPPED VEGTABLES WELL IN A FRYING PAN.

COOK IT ON A LOW HEAT.
PUT THE WELL-FRIED VEGETABLES INTO THE PAN YOU TOOK THE MEAT OUT OF EARLIER
Normal curry powder
THOSE WHO LIKE THEIR CURRY SPICY SHOULD ADD A TABLESPOON OF CURRY POWDER TO THE VEGETABLES.
NEXT IS OUR MAIN INGREDIENT, CURRY CUBES.
Parmesan cheese
COVER THE MEAT THAT YOU MOVED TO ANOTHER CONTAINER IN FINELY-CHOPPED PARMESAN CHEESE.
BOIL THE CHOPPED POTATOES IN ANOTHER PAN.
COOK ON A LOW HEAT FOR 20-30 MINUTES THEN TURN OFF THE HEAT.
PUT THE BOILED POTATOES IN AT THIS TIME TOO.
THE OTHER INGREDIENTS ARE IN AND ADD THE MASHED APPLE/ MANGO AT THE SAME TIME.
PUT THE TWO KINDS OF CURRY CUBES INTO THE SAME PAN
THERE ARE MANY CURRY CUBES ON THE MARKET,
BUT IT'S BEST TO MIX AT LEAST TWO OF THESE.
AND IT'S READY!
PUT A SERVING OF RICE ON A PLATE ALONG WITH THE CHICKEN AND OVER THEM IN THE CURRY
LET'S TELL THEM AGAIN ABOUT THE SPICES.
THERE WE HAVE A DELICIOUS CURRY...
FOR EXAMPLE, HALF "H" HOUSE CO.'S VERMONT CURRY AND HALF "S" S&B CO.'S GOLDEN CURRY.



T/L NOTE: OSEICHI IS MEAL EATEN BY THE JAPANESE ON NEW YEAR'S DAY. THE DIFFERENT PARTS OF THE MEAL CARRY DIFFERENT MEANINGS AND GOOD LUCK FOR DIFFERENT THINGS FOR THE UPCOMING YEAR.

[ACCESS.O HOW TO MAKE CURRY: THE END]

LADIES' MAKE ME SOME CURRY RIGHT ABOUT NOW
Me - I hate curry >_<
THE SEX
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